

Existing Food Establishment Checklist

Establishment Name:						
Address:	City:					
Attach proposed menu. Provide complete notes about how compliance was determined whenever applicable. Specifically describe the methods and results for any on-site reviews regarding hot water, water supply and sewage disposal systems. Document what equipment requires mechanical ventilation.						
ITEM	SAT	NOT APP.	**NEED MORE INFO.	COMMENTS		
Food Flow (raw,RTE, Etc.)						
Solid Waste Flow						
Dish / Utensil Flow						
Person In Charge (manager						
knowledge / certification)						
SOP's (employee training, hygiene, cooling, etc.)						
Bare Hand Contact Plan (not						
required to be reviewed prior to use)						
Consumer Advisory						
Thawing Practices						
Cooking & Reheating Practices						
Hot & Cold Holding Practices						
Ice as Refrigerant						
Time as a Public Health Control						
Cooling PHF						
Food Preparation						
Self-Service (temperature, sneeze guards, monitoring, construction)						
Work Space & Aisles						
Raw Food Prep Area						
Equipment (construction, installation, cleanability, clean-in-place, adequate #)						
Countertops & Cutting Boards						
Catering Operations	1					
Cross-Connections	1					

ITEM	SAT	NOT APP.	**NEED MORE INFO.	COMMENTS
Water Heaters Properly Sized To conduct an on-site hot water test, check initial hot water temperature, fill dishwashing sink and run dishmachine for several cycles once proper temperature is obtained. Run water in mop sink and handsinks. Check final water temperature. Verify that minimum required temperatures can be obtained before and after. Hot Water Supplied to all Necessary Fixtures & Equipment Laundry Facilities Room Finishes				Initial hot water temp:°F Final hot water temp:°F Water Heater: Make, model: BTU: KW: Gallons Storage:
Water Supply Adequacy Sewage Disposal Adequacy				
Employee Rest Rooms Dressing Rooms Personal Item Storage				
Soiled Dish Storage				
Clean Dish Storage Separate Toxic Storage				

IIEM	SAT	APP.	MORE INFO.	COMMENTS
Linen Storage				
Refrigerated Storage Adequacy				
Dry Storage Adequacy				
Storage (6" off floor, overhead leakage & splash protection)				
Raw Food Prep Sinks				
Handsinks (#, location, soap, towel,				
sign, approved faucet)				
Mop Sink (provided, location,				
facilities to hang mops & brooms)				
Dishwashing Sinks (size, #				
compartments, location, flow				
direction, materials, installation)				
Dishmachine (capacity, flow,				
construction, installation)				
Pest Control / Exterior Openings				
Protected				
Solid Waste - Outside				
Solid Waste - Inside				
Ventilation				
(Air Balance, Equipment Vented)				
Lighting Adequate & Shielded				
Bottle Return Area				
Processing (vacuum packaging,				
smoking, repackaging)				
Bulk Food (display & storage)			L	
**Provide documentation in file for all it	tems m	arked "ne	eed more in	iformation".
Reviewed by:			 	Date:
Title: List major pieces of equipment review	owad a	n sito (i		Agency:
and any notes:	eweu o	11-5116 (1.	e. Jackson	i single-talik Q-2020 dishinacimle)
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